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CLAIMS

1. A method of making a fermentation product by using a bioreactor within which an immobilized microorganism is disposed, wherein non-flocculent yeast is used as said microorganism.

2. A method according to claim 1, wherein said non-flocculent yeast satisfies the following condition (a):

(a) when a yeast suspension is obtained by adding 0.6 g of yeast to 20 ml of tap water, 1 ml of 0.5-M acetic acid buffer solution at pH 4.5 including 1500 ppm of calcium ion is added to 9 ml of said yeast suspension, and the resulting mixture is uniformly stirred and is left to stand still for 5 minutes at room temperature, neither flocculation nor sedimentation of yeast is seen by the naked eye thereafter.

3. A method according to claim 1 or 2 wherein said bioreactor is a fluidized bed type reactor comprising a fluidized bed section within which the immobilized microorganism is disposed, and a liquid circulating section for extracting a part of a fermentation liquid from a downstream side of said fluidized bed section and returning said part of fermentation liquid to an upstream side of said fluidized bed section.

4. A method according to claim 3, wherein fermentation is carried out while forming a fluidized bed by extracting a part of a fermentation liquid from the downstream side of said fluidized bed section and returning

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said part of fermentation liquid to the upstream side of
said fluidized bed section, and said fermentation is
repeatedly carried out by taking out thus obtained
fermentation product from said reactor and supplying a new
material liquid to said reactor.

5 5. A method according to one of claims 1 to 4 wherein
said immobilized microorganism is one in which non-flocculent
yeast is immobilized to a chitosan type immobilizing carrier.

10 6. A method according to one of claims 1 to 5 wherein
said non-flocculent yeast is non-flocculent liquor yeast,
and wherein said fermentation product is a liquor.

 7. A method according to one of claims 1 to 5 wherein
said non-flocculent yeast is non-flocculent beer yeast, and
wherein said fermentation product is a malt alcohol beverage.

15 8. A malt alcohol beverage made by the method
according to one of claims 1 to 7.